



**OMG
GRÜNER
VELTLINER
N.V.N.V.**

Origin: Austria, Niederösterreich, Ziersdorf
Site: Hundsberg
Normal BIO-Landwein aus Österreich
Classification:
Site Type: hillside
Varietal: Grüner Veltliner 100 % | double guyot
Geographical south
Orientation:
Sea Level: 285 - 310 m
Soil: Kalkmergel
loam

WEATHER / CLIMATE

Rainfall 2022: 450 hours

CELLAR

Harvest: handpicked | end/september
Fermentation: spontaneous
Malolactic yes
Fermentation:
Filter: unfiltered
Maturing: 100 % | steel tank | 2000 L | 7 month(s)
Time on the Full 12 month(s) | Grüner Veltliner
Yeast:
Bottling: DIAM | August 30
Certification: Yes

DATA

Wine Type: Still wine | white | dry
Certificates: vegan, bio-dynamic, AT-BIO-401
Drinking 10 - 12 °C
Temperature:
Aging Potential: high (15 years)
Optimum Drinking 2023 - 2033
Year:

PRODUCT CODES

EAN: 9120035712455
EAN / carton 6: 9120035712769



DEMETER Weinhof Leo Uibel | Hollabrunner Str. 35 | 3710 Ziersdorf | Austria
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barcode:

(01)49120035711937

WINE DESCRIPTION

candied orange, black pepper, tea, lots of herbs, citrus, pleasant tannin, wonderful fruit, floral, light, fresh; chamomile, immensely aromatic, soft fruit, mild acidity that the tannin replaces, filigree and light on its feet, immensely attractive.

WINERY

Handcrafted natural Premium wines "1000 steps guide us to good wine. The reward for our patience is an indulgence unlike any other," says Leo Uibel. Many of those steps lead this young Austrian winegrower through his roughly 18 acre of gravel, alluvial, loess-loam, and lime marl hilly vineyards on the Köhlberg in Ziersdorf (WEINVIERTEL) He practices numerous sustainable vineyard techniques, including late summer crop thinning, hand harvest, and reduced yields in the pursuit of 100% fully ripe and healthy fruit. Coupled with minimal sulfur use, extended time on the lees, and bottling based on the lunar calendar, every wine from this ascendent winemaker is a one-of-a-kind pleasure. Single vineyards - Single barrels wines are consequential! *biodyn growing - DEMETER *100% self-grown grapes *biodiversity at all of our vineyards *sustainable work at vineyard & winery *100% hand-picked and selected harvest *Grapetransport in small boxes *gravitation process of our high end selected grapes *no sugar added *natural fermentation *pure maturation on the lees for a minimum of 6 month *minimal sulfites *vegan wine *no fining *estate bottling

OMG

So that is our idea of a fresh and juicy natural wine of the varieties of Grüner Veltliner Grüner Veltliner is still a traditional skin fermentation for 2 weeks. 18 month maturation sur lie in stainless steel. All done without any additives. We give them only a little bit of sulfite some days before bottling at our estate.

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